



BREAKFAST SERVED
7:30 – 11:30 AM

Honey Whipped Greek Yogurt \$15
mixed berries, crushed almonds, chia & flax seed, cinnamon, homemade coconut granola
GF | V

Overnight Oats \$14
chilled overnight oats, chia & flax seed dust, mixed nuts, berry syrup
VG

Belgian Waffle \$17
pearl sugar waffles, berries, sugar dust, almond brittle
Vermont maple syrup
V

Farmer's Omelet* \$19
open face omelet, baby spinach, wilted grape tomatoes
roasted wild mushrooms, cheddar cheese, toasted sourdough
NF | V

The Sweetgrass* \$23
scrambled eggs, melted jack cheese, sausage patty
buttermilk biscuit, IOP home fries
NF

Open Face Smoked Salmon Sandwich \$20
hickory smoked salmon, cucumber, sprouts, pickled red onion
cream cheese, crushed avocado, toasted sourdough
NF

Avocado Toast \$15
sourdough, cherry tomatoes, chia & flax seed dust
add a side of two eggs any style | \$7
DF | NF | V

À LA CARTE

IOP home fries \$6	DF GF NF V VG	buttermilk biscuit & honey \$6	NF V
sourdough toast \$4	DF NF V VG	two eggs \$7	NF GF V
farm fresh sausage patty \$7	DF GF NF	griddled tofu \$4	DF GF NF V VG
chicken sausage link \$7	DF GF NF	crushed avocado \$4	DF GF NF V VG
pecan-wood smoked bacon \$7	DF GF NF	fresh fruit \$7	DF GF NF V VG

BEVERAGES

alcohol sales begin after 10:00 am

Mimosa \$12
classic with orange juice
bellini with peach
poinsettia with cranberry

Michelada \$12
draft lager in tajin rimmed pint glass
bloody mary mix, hot sauce, lime juice

Juice \$5
apple, orange, grapefruit, tomato
cranberry, pineapple

Tea \$5
chai, white peach, Earl Grey, mint,
black bourbon vanilla

Cup of Coffee \$5

Pot of Coffee \$10

Espresso \$4

Cappuccino \$6

Hot or Iced Latte \$6
Flavors: vanilla, SF vanilla,
hazlenut, caramel

Fountain Drink \$4
pepsi, diet pepsi, starry
ginger ale, lemonade

DF DAIRY FREE | **GF** GLUTEN FREE | **NF** NUT FREE | **V** VEGETARIAN | **VG** VEGAN

***Full bar available. Guests must be 21 or over with valid ID.**

In-Room Dining orders will automatically incur a 20% gratuity charge and a \$5 delivery fee.

***Consumer Advisory:** Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Many menu items can be prepared gluten-free, vegetarian, or in compliance with many dietary restrictions. Please advise your server if interested.



AVAILABLE
5 PM – 10 PM

SAVORY

WHITE BEAN HUMMUS naan bread, olive oil, za'atar V NF DF	\$14	FRIED CHICKEN CAESAR WRAP* house made caesar dressing, romaine lettuce, choice of fries or fruit NF	\$17
TURKEY CLUB* house turkey, bacon, heirloom tomato lemon herb aioli, cheddar cheese, toasted brioche, choice of fries or fruit NF	\$17	CHEESE AND CHARCUTERIE BOARD prosciutto di parma, salami, aged cheddar, brie, house jam, dried fruits crackers NF	\$27
STEAK BURGER* signature blend, comte cheese, arugula caramelized onion jam, garlic aioli pave fries NF	\$28	VEGETARIAN CHOPPED SALAD caramelized feta dressing, tomato cucumber, castelvetrano olive, crispy chickpeas, red onion, mozzarella, ricotta salata V NF GF	\$17
SPATCHCOCK CHICKEN swiss chard, lemon, herb jus GF NF	\$29	RIGATONI BOLOGNESE bison bolognese, vodka sauce, torn burrata, aged parmesan	\$29
STEAK FRITES marinated skirt steak, charred allium vinaigrette, shoestring french fries NF GF	\$37	ROASTED BROCCOLI fennel puree, preserved lemon, grape marcona almond, cippolini agrodolce VG DF GF	\$14

SWEETS

ICE CREAM SCOOP vanilla, chocolate, seasonal NF V GF	\$4	CHOCOLATE COCONUT chocolate shell, coconut ganache, mango and passionfruit V	\$11	MILK & COOKIES choice of milk chocolate chip cookies NF V	\$8
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BEVERAGES

TEA chai, white peach, Earl Grey mint, black, bourbon, vanilla	\$5	JUICE apple, orange, grapefruit, tomato cranberry, pineapple	\$5
		FOUNTAIN DRINK pepsi, diet pepsi, starry, ginger ale lemonade	\$4

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DINNER SERVED
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BEVERAGES

sparkling & rosé

CANVAS BLANC DE BLANC BRUT NAPA VALLEY, CA NV	\$11/40
CAVE DE LUGNY SPARKLING ROSÉ BURGUNDY, FR NV	\$13/65
POEMA CAVA BRUT CATALONIA, SP NV	\$11/55
AMAZTOI “RUBENTIS” STILL ROSÉ TXAKOLINA, SP 2024	\$16/78

white

CANVAS PINOT GRIGIO NAPA VALLEY, CA 2023	\$11/44
LOVEBLOCK SAUVIGNON BLANC MARLBOROUGH NZ, 2023	\$16/68
DR. LOOSEN TREPPCHEN KABINETT RIESLING DE 2022	\$19/75
MASSICAN ‘Annia’ White Blend RUSSIAN RIVER, CA 2023	\$18/90
JOSH CHARDONNAY SONOMA, CA 2024	\$13/52
ROMBAUER CHARDONNAY NAPA VALLEY, CA 2024	\$30/125

red

MCBRIDE SISTERS PINOT NOIR CA, 2022	\$13/52
ELOUAN PINOT NOIR WILLAMETTE VALLEY, OR 2021	\$12/68
VISTA FLORES MALBEC MENDOZA, AR 2022	\$10/40
JOSH CABERNET SAUVIGNON SONOMA, CA 2023	\$10/44
DECOY CABERNET BLEND NAPA VALLEY, CA 2022	\$14/56

zero proof cocktails

TINY BURROUGH \$13 raspberry, pineapple, ginger fever-tree soda water	MAI TIME \$13 pineapple, orgeat, lime aromatic bitters <i>*contains nuts</i>
COFFEE OLD FASHIONED \$13 cleanco zero proof whiskey espresso, cocoa nib demerara	FOOL FOR YOU \$13 cleanco zero proof gin blackberry lemon, cream

craft cocktails

BARREL AGED MANHATTAN \$19 woodford bourbon italian vermouth spiced cherry bitters	CRAZY 88S MARTINI \$17 belvedere vodka, roku gin junmai sake, lemongrass
PIRATE'S PASSION \$17 lalo tequila, passion fruit lime, fever-tree soda water	TREETOP TREASURE \$16 pierre ferrand cognac pineapple, orgeat, lime <i>*contains nuts</i>
JUNGLE SMASH \$16 diplomatico reserva rum italian bitter, pineapple lime	DEUCES WILD \$16 grey goose vodka aperol, wild berry, lemon
NORTHERN BORDER \$18 high west double rye tippleman's smoked maple fernet branca	KENTUCKY BRAMBLE \$17 woodford rye, blackberry lemon, cardamom

draft beer

ESTUARY BREWING CO. 25 ISLAND WIDE IPA \$9
BLUE MOON \$9
NEW BELGIUM FAT TIRE \$9
STELLA ARTOIS LAGER \$9
MODELO ESPECIAL \$9
EDMUND'S OAST
BOUND BY TIME IPA \$9
COMMONHOUSE GOLDEN ISLE LAGER \$9
COMMONHOUSE IRISH RED ALE \$9

canned beer

BUDWEISER \$7	GUINNESS \$10
BUD LIGHT \$7	HEINEKEN \$7
COORS LIGHT \$7	CORONA LIGHT \$7
MILLER LITE \$7	Wild Dunes 'Golden Isle' \$8
MICHELOB ULTRA \$7	Athletic Brewing 'Run Wild' (N/A) \$7
HIGH NOON \$11 Vodka & Tequila Seltzer Assorted Flavors	

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